

## IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.  
If you have any problems with this unit,  
contact Consumer Relations for service

PHONE: 1-800-275-8273.

Please read operating instructions  
before using this product.

Please keep original box and packing  
materials in the event that  
service is required.

wolfgang puck  
*Bistro*  
collection

# Panini Maker



W. P. APPLIANCES, INC.  
Toll Free (800) 275-8273

Email address: [wpappliances@ss2000.com](mailto:wpappliances@ss2000.com)  
Website: [www.wolfgangpuck-kitchenware.com](http://www.wolfgangpuck-kitchenware.com)

All trademarks, service marks, and trade names (collectively the "Marks") are  
proprietary to Wolfgang Puck Inc. or other respective owners that have granted  
Wolfgang Puck Inc. the right and license to use such Marks.

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Do not touch hot surfaces. Use handles only.
3. To protect against risk of electric shock, do not immerse appliance ,cord, or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do not use this appliance for other than intended use.
12. This appliance is for HOUSEHOLD USE ONLY.

# SAVE THESE INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature.**

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however, be sure the marked electrical rating is at least as great as the electrical rating of this appliance. The extension cord should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The electrical rating of this appliance is listed on the bottom panel of the unit.

## Before Your First Use

---

Carefully unpack the appliance and remove all packaging materials. Wash the grill surfaces with a damp cloth and dry thoroughly. When cleaning the nonstick grill plates, always ensure that the unit is not plugged in.

**Caution:** Do not immerse the appliance, cord or plug in water.

To remove any dust that may have accumulated during packaging, wipe the exterior with a clean, damp cloth.

**Important:** Do not use harsh or abrasive cleansers on any part of the appliance.

## About Your Wolfgang Puck Panini Maker

---

The English translation of Panini means little breads, or rolls and is equated with sandwiches. In the United States, Panini has come to denote a grilled Italian sandwich.

The Panini sandwiches of today are generally made using fresh, crusty Italian breads. Your Wolfgang Panini Maker uses the weight of the heated upper grill plate to grill both sides at the same time. Use your Panini Maker to prepare authentic Italian Panini's and Cuban sandwiches, as well as to grill poultry, meat, fish, sausages, and a variety of other foods. Your Panini Maker is designed to sear foods perfectly. The special hinged top plate inherent on all Panini grills allows the grill to be used on extra thick sandwiches and food items.

## Using Your Panini Maker

---

Your Panini Maker is best used with thick, crusty breads, such as French, Italian, and focaccia. The top grill plate is weighted to compress and grill a Panini to perfection in about 3 minutes (depending on the bread, filling, and personal taste). Your Panini Maker can also be used to grill a variety of food items, such as meats, poultry, fish, and vegetables.

1. **Preheat the grill.** Close the cover and plug into a 120-volt 60 HZ AC outlet only. **Caution: The unit is ON whenever it is plugged in.** Both the green and red lights will turn on indicating that the appliance is preheating. After approximately 5 minutes, the green light will go out indicating that the appliance is preheated and ready for use.
2. Open the lid using the black cool-touch handle only, being careful not to touch any hot surfaces such as the housing or grill plates.
3. Place items to be cooked on the bottom grill plate.
4. Lower the cover and cook the food according to desired temperature or doneness. Do not apply excessive force to close the lid and do not lock latch on handle.

**Note:** The red warm-up light and green ready light are thermostatically controlled and will cycle during cooking to ensure that the correct temperate is maintained.

**Important:** Grill only with the lid in the closed position.

5. Remove the food using plastic or wooden utensils only to avoid damaging the nonstick coating. Never use metal tongs, forks, or a knife as these can damage the nonstick surface.
6. When you have finished using your appliance, disconnect the plug from the wall and allow the unit to cool down completely before cleaning.

## Helpful Hints

---

- Be sure to always wash the grill plates after each use to remove any residue that may have accumulated.
- Do not use sharp objects or attempt to cut food on top of the grill plates.
- **Always preheat for 5 minutes before use. Have all ingredients in place before cooking starts.**
- For best results, spread mayonnaise on both outer sides of panini sandwiches before cooking. This will give darker, crustier grill marks on the bread.
- Remove cooked food from the Panini Maker with a plastic or wooden spatula. Do not use metal utensils, as this may damage the nonstick surface of the grill plates.
- If additional sandwiches are desired, lower the lid to preserve the heat while you prepare the additional sandwiches.
- Let sandwiches cool slightly before eating. Cheese, especially, becomes very hot. Soft or melted fillings will firm slightly.

## Care and Cleaning

---

Other than the cleaning mentioned in this manual, no other servicing or maintenance of this appliance is required. Repairs, if necessary must be performed by an authorized service center.

**Caution:** Do not immerse the appliance, cord or plug in water.

Before cleaning and when finished using your appliance, unplug power cord from outlet and allow to cool completely. Wipe the inside and the edges of the grilling plates with a clean, damp cloth. To remove stubborn stains or food, use a nylon brush or other utensil safe for nonstick surfaces. Do not use steel wool or scouring pads. Do not use abrasive cleansers. Wipe the exterior with a clean, damp cloth. Dry all parts thoroughly before using again or storing.

## GRILLED VEGETABLE PANINI

4 servings

### INGREDIENTS

- 1 large focaccia bread, halved horizontally
- 1 large red pepper, quartered
- 1 medium sweet onion, thinly sliced thin
- 1 tablespoon Italian dressing
- 1/2 cup pesto sauce
- 1 medium eggplant, sliced in 1/2-inch rounds
- 1/2 cup Fontina cheese, shredded

### METHOD

1. Preheat Panini Maker.
2. Grill red pepper in Panini Maker for about 5 minutes, or until tender.
3. Put onion and eggplant in a bowl and cover with Italian dressing.
4. Grill eggplant slices in Panini Maker for 4 to 5 minutes. Repeat with remaining eggplant and onion slices.
5. Spread bottom slice of focaccia bread with pesto sauce and top with cooked peppers. Top with grilled eggplant and onion. Top with shredded Fontina cheese. Cover with top slice of focaccia bread.
6. Place assembled sandwiches in Panini Maker and toast until cheese melts, approximately 3 minutes.

# SALMON PANINI

4 servings

## INGREDIENTS

4 salmon fillets (3 to 4 ounces each), boned  
1 teaspoon olive oil  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon fresh dill weed  
1 loaf unsliced French bread  
4 tablespoons Russian salad dressing  
1 tablespoon capers  
4 medium purple onion slices, razor thin  
2 cups arugula, watercress or lettuce leaves

## METHOD

1. Preheat Panini Maker.
2. Rub your fingers over salmon filets and check for bones. Remove any you may find with tweezers.
3. Rub salmon filets with olive oil and sprinkle with salt, pepper and dill.
4. Place salmon filets in grill, lower lid, and cook for 5 minutes or until cooked through.
5. While salmon is cooking, cut French bread in half horizontally. Spread bread with Russian dressing. Sprinkle capers on bottom slice of bread.
6. When salmon is finished cooking, remove to cutting board, and while grill is still hot, carefully wipe grill surfaces with a damp towel.
7. Slice salmon and place on top of capers. Top with onion slices and lettuce leaves. Place top slice of bread on sandwich and cook in the Panini Maker for 2 minutes to toast the bread.
10. Slice into 4 pieces diagonally. Serve warm.

# ROAST BEEF PANINI WITH ROQUEFORT AND CARMELIZED SHALLOTS

4 servings

## INGREDIENTS

3 tablespoons unsalted butter  
6 large shallots, thinly sliced  
1/4 teaspoon fresh thyme  
Salt and pepper, to taste  
2 medium baguettes, halved  
Horseradish sauce or mustard, if desired  
1 pound medium rare roast beef, thinly sliced  
1 cup Roquefort cheese, crumbled

## METHOD

1. Preheat Panini Maker.
2. In a small sauté pan, melt butter over medium-high heat. Add shallots; season with thyme and salt and pepper to taste. Cook shallots until golden brown.
3. Spread bread with horseradish sauce or mustard, if desired. Top with roast beef. Top with shallots and cheese crumbles.
4. Grill baguettes in Panini Maker for 4 minutes or until cheese melts.

## TURKEY REUBEN

4 servings

### INGREDIENTS

Butter, if desired

1/2 pound Dill Havarti cheese (8 slices)

1 pound smoked turkey breast, thinly sliced

1/4 cup Russian salad dressing

1/2 cup coleslaw

8 slices pumpernickel rye swirl bread

### METHOD

1. Preheat Panini Maker.
2. To assemble one sandwich, butter the outside of each piece of bread, if desired. On top of one slice of bread, spread Russian dressing. Top with cheese and 1/4 pound of turkey. Top turkey with a tablespoon or so of coleslaw. Top with another slice of cheese and the top slice of bread. Repeat with remaining sandwiches.
3. Grill two sandwiches at a time in the Panini Maker for 4 minutes.

## BARBECUED SHRIMP "BLT"

4 servings

### INGREDIENTS

1 teaspoon vegetable oil

5 large shallots

1/2 cup white wine

1 tablespoon champagne vinegar

1/2 cup heavy cream

1/2 cup unsalted butter, cut into small pieces

Juice of 1/2 medium lemon

1/4 teaspoon salt

1/4 teaspoon fresh ground pepper

3 tablespoons vegetable oil

1/2 pound medium shrimp, peeled and cleaned

1/2 cup mayonnaise

12 thin slices sourdough

2 cups baby lettuces

1/2 pound tomato, cut into 12 slices

12 thick slices bacon, cooked and drained

salt and pepper, to taste

### METHOD

1. Preheat Panini Maker.
2. *Prepare the sauce:* In a medium saucepan, heat 1 teaspoon vegetable oil. Sweat shallots for about 2 minutes. Do not brown. Deglaze pan with wine and vinegar and reduce slightly. Pour in cream and reduce sauce by half. Whisk in butter and strain into a clean pan. Season with lemon juice, salt and pepper. Keep warm.
3. Sprinkle shrimp with 3 tablespoons vegetable oil. Grill shrimp in Panini Maker for 1-2 minutes. Do not overcook. Drain shrimp and cut in half lengthwise.
4. To assemble one sandwich, spread a little mayonnaise on one slice of bread and top with a little lettuce. Top with three slices of tomato, season lightly with salt and pepper, and place bacon on top of tomatoes. Top with second slice of bread, a thin layer of mayonnaise and a little lettuce. Heat the shrimp by placing in the warm lemon butter. Place warmed shrimp on lettuce. Top with third slice of bread. Repeat with remaining sandwiches.
5. Place sandwiches in Panini Maker to toast the bread.

# MEAT LOAF PATTIES WITH MUSHROOM SAUCE

8 servings

## INGREDIENTS

5 slices eggplant  
2 tablespoons olive oil  
2 medium shallots, minced  
1/2 pound mushrooms, minced  
Salt and pepper, to taste  
1/2 cup heavy cream  
2 pounds ground lamb, pork, or veal (or a combination)  
2 large eggs, lightly beaten  
2 tablespoons minced garlic  
2 teaspoons ground cumin  
1 teaspoon fresh thyme, chopped  
Mushroom Sauce (page 13)

## METHOD

1. Preheat Panini Maker.
2. Brush eggplant slices with olive oil and grill in Panini Maker for 4 minutes. Remove from Panini Maker and chop.
3. In a small skillet, heat 2 tablespoons olive oil. Sauté shallots in olive oil until blond; add minced mushrooms, and season lightly with salt and pepper. Cook over medium-high heat for 3 to 4 minutes. Pour in cream and cook until all cream has been absorbed, stirring occasionally. Cool.
4. In a large bowl, add chopped eggplant, mushroom mixture and ground meat. Stir in eggs, garlic, cumin, thyme and salt and pepper to taste. Form mixture into 8 patties.
5. Place patties four at a time in the Panini Maker and cook for 4 minutes.

## PRESENTATION

Serve meat loaf patties with roasted garlic mashed potatoes and mushroom sauce.

# Mushroom Sauce

## INGREDIENTS

2 tablespoons olive oil  
1/2 pound mushrooms, thinly sliced  
1/2 cup Port wine  
1 cup brown stock  
6 tablespoons unsalted butter  
Salt and freshly ground pepper, to taste

## METHOD

In a saucepan over medium-high heat, add olive oil. Add mushrooms and continue to sauté for 3 to 4 minutes. Pour in Port and reduce by half. Add stock and reduce just until the sauce thickens slightly. Whisk in butter and season with salt and pepper to taste. Keep warm.

# GRILLED CHICKEN BREAST PANINI WITH ARTICHOKE HEARTS AND SUNDRIED TOMATO PESTO

Serving Size : 4

## INGREDIENTS

4 medium boneless skinless chicken breasts, trimmed of fat  
2 tablespoons lemon juice  
6 tablespoons olive oil  
1/2 teaspoon fresh thyme leaves  
2 cloves garlic, minced  
1 pinch kosher salt  
1 pinch coarse ground pepper  
1/2 cup sundried tomato pesto  
1 can artichoke hearts, slice thin vertically  
4 ounces chevré (goat) cheese  
1 cup mixed baby lettuces  
1 large loaf Italian bread

## METHOD

1. Place chicken breasts in a bowl. Add lemon juice, oil, thyme, garlic, salt and pepper. Marinate refrigerated for at least 1 hour.
2. Preheat Panini Maker. When hot, add chicken breasts 2 at a time and cook for 6 minutes or until cooked through. Remove and place on a cutting board. Slice into 1/2-inch thick strips diagonally.
3. Cut Italian loaf in half lengthwise, and then cut into two pieces.
4. Spread the inside of both sandwiches with sundried tomato pesto. Stack the artichoke hearts and goat cheese inside of sandwiches. Top with grilled chicken slices. Add the lettuces and grill each half of sandwich in Panini Maker for 3-5 minutes.
5. Cut each sandwich half in half diagonally, serve warm.

# BEEF SATÉ WITH SPICY SICHUAN SAUCE

6 servings, 24 skewers

## INGREDIENTS

3/4 pound New York Strip or filet steak, trimmed

### *Marinade:*

1/2 cup soy sauce  
1 tablespoon honey  
1 teaspoon chili flakes  
1/2 teaspoon ground cumin  
1/2 teaspoon turmeric

### *Sichuan Sauce:*

6 tablespoons unsalted butter, divided  
2 cloves blanched garlic, finely chopped  
1 whole green onion, finely chopped  
1 cup chicken stock  
1/4 cup soy sauce  
1 teaspoon chili flakes

## METHOD

1. Cut steaks into 24 3x1-inch strips, each weighing about 1/2 ounce. Using 24 6-inch bamboo skewers, stick a skewer into each strip lengthwise and arrange on a large platter or baking pan. Refrigerate until needed.
2. *Prepare marinade:* In a small bowl, combine 1/2 cup soy sauce, honey, 1 teaspoon chili flakes, cumin and turmeric. Pour over meat, turning to coat all sides. Let marinate, unrefrigerated, about 15 minutes.
3. Preheat Panini Maker for 10 minutes.
4. *Prepare the sauce:* In a small skillet, melt 2 tablespoons of butter. Add garlic and green onion and sauté over medium-high heat for 2 minutes. Add chicken stock, 1/4 cup soy sauce and 1 teaspoon chili flakes, cooking for 1 - 2 minutes longer. Strain into a clean pan and whisk in remaining 4 tablespoons of butter. set aside and keep warm.
5. Grill steak skewers in Panini Maker for about 4 minutes.

## PRESENTATION

Pour the sauce into a small bowl and set in the center of a large serving platter. Arrange skewers around bowl and serve immediately.



# CHICKEN SATÉ WITH MINT VINAIGRETTE

6 servings, 24 skewers

## INGREDIENTS

2 boneless skinless chicken breasts (5 ounces each), sliced into 12 strips each

### *Marinade:*

1 1/2 teaspoons curry powder  
1 teaspoon fresh ground pepper  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
2 tablespoons peanut oil

### *Mint Vinaigrette:*

2 large egg yolks, beaten  
1/4 cup rice wine vinegar  
2 tablespoons fresh mint, finely chopped  
1 tablespoon soy sauce  
1/2 teaspoon ground coriander  
1/2 cup peanut oil  
1/4 teaspoon salt  
1/4 teaspoon fresh ground pepper

## METHOD

1. Cut the chicken breasts into 12 - 3 x 1 inch strips lengthwise. Thread a 6-inch skewer into each chicken strip lengthwise and arrange on a large platter or baking tray.
2. *Prepare the marinade:* In a small bowl, combine curry powder, pepper, salt, and cumin. Spoon 2 tablespoons peanut oil over chicken strips, turning to coat well, then sprinkle dry ingredients on both sides. Marinate for 1 hour, refrigerated.
3. *Prepare the vinaigrette:* In a food processor or blender, combine egg yolks, vinegar, mint, soy sauce and coriander. With motor running slowly, pour in 1/2 cup peanut oil and blend until smooth. Transfer to a bowl. Season with salt and pepper and refrigerate, covered, until needed.
4. Preheat Panini Maker for 10 minutes.
5. Grill half the skewers at a time in the Panini Maker for 2 minutes. Repeat with remaining skewers.

## PRESENTATION

Pour the vinaigrette into a small bowl. Arrange the skewers around the bowl and serve immediately. Let your guests serve themselves.

# CHICKEN WITH GARLIC AND PARSLEY

2 servings

## INGREDIENTS

1 whole chicken, approximately 2 pounds  
1 small head of garlic, separated and peeled  
1/4 cup Italian parsley leaves, chopped  
1/4 teaspoon kosher salt  
1/4 teaspoon fresh ground pepper  
2 tablespoons unsalted butter  
Juice of 1 medium lemon

## METHOD

1. Preheat Panini Maker.
2. Halve and bone chicken completely, leaving the first wing joint intact.
3. In a small saucepan, blanch garlic cloves in boiling water for 1 minute. Drain. Cut garlic into paper thin slices. Toss in a small bowl with parsley, salt and pepper.
4. Stuff half of the garlic mixture into the pockets under the skin of the chicken breasts and thighs.
5. Place the butterflied chicken in the Panini Maker. Lower lid and grill the chicken for 15 minutes, or until cooked through.
6. Heat butter in a sauté pan. Sauté remaining garlic mixture in butter for several minutes. Add lemon juice and season with salt and pepper to taste.

## PRESENTATION

Divide chicken in half and place on two preheated plates. Top with sauteed garlic and parsley. Serve with fresh vegetables cooked al dente.

